



FDA Temporary Food Establishments Course

WHEN

April 15-16, 2015
8 AM - 5 PM

WHERE

NMSU Albuquerque Center
4501 Indian School Rd NE
Albuquerque, NM 87110
<http://abq.nmsu.edu/>

HOTEL INFO

[Local hotels](#)

REGISTRATION

Online: [HERE](#)

FREE Event - space limited!

The New Mexico Environment Department Environmental Health Bureau is pleased to announce we are hosting the US Food and Drug Administration (FDA) course titled "Temporary Food Establishments (FD108)."

Course Description

Special events, such as traveling fairs, carnivals, circuses, multicultural celebrations, special interest fundraisers, restaurant food shows and other gatherings are an extremely popular tradition across the country and are held at an increasing frequency. Many of these events have temporary food establishments (TFEs) with high risk food operations engaging in extensive preparation of raw ingredients; processes that include the cooking, cooling, and reheating of potentially hazardous foods; and advanced preparation of food days prior to service. The TFEs operate either indoors or outdoors and often have limited physical and sanitary facilities available. These TFEs present special challenges to regulatory authorities that have the responsibility to license, permit and inspect them.

This course outlines the key elements for conducting application reviews, menu reviews, and inspections of temporary food establishments (TFEs). Emphasis is placed on the proper design and location of food storage, preparation and serving operations and sanitary facilities. Key steps for planning a large scale TFE are also covered. Methods of instruction include lectures with hands-on group exercises and discussion to reinforce performance-level concepts.



STATE OF NEW MEXICO ENVIRONMENT DEPARTMENT

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Important Information

Prerequisites

Prior to attending, participants must complete the following courses on ORAU:

- Food Microbiology (1-12)
- Basics of HACCP online series (FD16, 17, 18)

ORAU Registration [click here](#)

Login to ORAU [click here](#)

Course Objectives

- Participants will understand key responsibilities, challenges, and jurisdictional conflicts for handling TFEs and identify critical factors in planning and regulating a TFE
- Participants will be able to identify potential public health risks associated with TFEs and associated risk factors.
- Participants will be able to evaluate a TFE application, conduct a menu review and determine how to mitigate any identified risk factors, hazardous conditions, and high-risk foods and preparation processes.
- Participants will be able to describe requirements for proper equipment and facilities including premises, water supply and sewage disposal
- Participants will be able to perform an inspection and evaluation both before and during a TFE and identify any needed corrective actions.
- Participants will be able to determine the unique considerations and resources needed to support and plan for a large scale TFE and a TFE of national significance.

Success

At the conclusion of this course, participants will be able to effectively conduct an application review, menu review, and inspection of a temporary food establishment and identify the necessary steps in planning a large scale TFE.

